Brewfather

Czech Sunset

Sui Generis Brewing

Czech Dark Lager

5.0% / 11.5 °P

Provided by

@suigenerisbrewing

All Grain

BrewZilla / RoboBrew 35L

75% efficiency

Batch Volume: **21 L**

Boil Time: **60** min

Mash Water: **19.31 L**

Sparge Water: **7.96 L**

Total Water: **27.27 L**

(84.5% diluted with **23.04 L** Distilled Water)

Boil Volume: **24.92 L**

Pre-Boil Gravity: **1.043**

Vitals

Original Gravity: **1.046**

Final Gravity: **1.008**

IBU (Tinseth): **22**

BU/GU: **0.48**

Colour: **27.5 SRM**

Mash

Strike Temp — **65.6 °C**

Sacch I — **62 °C** — **30 min**

Sacch II — **68 °C** — **20 min**

Mashout — **76 °C** — **5 min**

Malts **(4.186 kg)**

2.5 kg (59.7%) — Weyermann Pilsner — Grain — 1.7 SRM

907 g (21.7%) — Weyermann Munich II — Grain — 11.5 SRM

454 g (10.9%) — Weyermann Caramunich II — Grain — 63 SRM

225 g (5.4%) — Thomas Fawcett Pale Chocolate — Grain — 305 SRM

100 g (2.4%) — Weyermann Carafa Special III — Grain — 710 SRM